

INCH-POUND

A-A-20208
June 6, 1995

COMMERCIAL ITEM DESCRIPTION

CHEESE, CHEDDAR, REDUCED FAT

The U.S. Department of Agriculture has authorized the use of this commercial item description by all Federal agencies.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers reduced fat cheddar cheese, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION.

2.1 The reduced fat cheddar cheese shall conform to the styles in the following list, which shall be specified, as required, in the solicitation, contract, or purchase order.

Styles.

Style 1 - Block

Style 2 - Shredded

3. SALIENT CHARACTERISTICS.

3.1 Finished product: The reduced fat cheddar cheese should contain between 25 to 33.3 percent less fat than that of cheddar cheese and shall comply with all applicable Federal

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456 or FAX (202) 690-0102.

FSC 8910

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regulations including those contained in 21 CFR 133.113 for cheddar cheese, 21 CFR 101.62 for food nutrient content claims for fat, and 21 CFR 130.10 for foods named by use of a nutrient content claim and a standardized term.

3.1.1 Total fat content: The reduced fat cheddar cheese shall contain not less than 19.2 percent total fat (as marketed) and not more than 22.9 percent total fat (as marketed).

3.1.2 Moisture content: The moisture content shall not exceed 49.0 percent.

3.1.3 Salt content: The cheese shall contain not less than 1.4 percent but not more than 2.0 percent salt.

3.1.4 pH: The reduced fat cheddar cheese shall have a pH value less than 5.30.

3.1.5 Pasteurization: All dairy ingredients shall be pasteurized at a temperature of not less than 161°F (71.7°C) for a period of not less than 15 seconds, or for a time and at a temperature equivalent thereto in phosphatase destruction.

3.1.6 Shelf life: The shelf life of the reduced fat cheddar cheese shall not be less than 5 months after manufacture, when stored between 35 to 42°F (1.7 to 5.5°C).

3.1.7 Meltability: The reduced fat cheddar cheese shall demonstrate satisfactory meltability characteristics, and shall be at the No. 3 or greater level in accordance with Methods of Laboratory Analysis, DA INSTRUCTION 918-RL.

3.2 Quality specifications:

3.2.1 Flavor and odor: The cheese shall have a pleasing flavor. It may be lacking in flavor development or may possess slight characteristic cheddar cheese flavor. The cheese may possess very slight acid, bitter, or slight feed flavor, but shall not possess any undesirable flavors or odors.

3.2.2 Body and texture: The block cheese body and texture shall be firm, compact, and should be slightly translucent and shiny. It may have a few mechanical openings (1 to 3 openings per plug) if not large and connecting. The cheese shall be free from gas holes. The body may be very slight gummy, slight mealy or coarse, and definite curdy. Shredded cheese shall be free flowing and of uniform size and shape. It shall not mat, crumble, oil off, or contain excessive fines.

3.2.3 Appearance: The block cheese shall be free of mold but may be slight soiled, rough, or lopsided. The institutional or consumer size packages shall be free of mold and soil.

3.2.4 Color: The cheese shall have a fairly uniform, bright attractive appearance. The cheese may be slightly wavy. The cheese shall be colored or uncolored, but if colored, it shall be a medium yellow-orange. The shredded cheese shall not vary in color.

3.3 Age and storage requirements: The contractor must comply with the following inspection requirements.

3.3.1 Age requirement: The cheese must be at least 30 days old when inspected.

3.3.2 Storage requirements: Cheese must be located in a cooler and stored at temperatures between 35 - 45°F (1.7 - 7.2°C) until delivered.

3.4 Analytical testing: Chemical and laboratory analysis procedures shall be made in accordance with the following methods described in the latest edition of Standard Methods for the Examination of Dairy Products 1/, Official Methods of Analysis of the AOAC International 2/, and the Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture, DA INSTRUCTION 918-RL 3/:

<u>Test</u>	<u>Method</u>	<u>Source</u>
Fat	933.05	<u>2/</u>
Moisture	926.08 or 977.11	<u>2/</u>
Salt	935.43 or 983.14	<u>2/</u>
pH	Quinhydrone	<u>1/</u>
Meltability	D.I.j.	<u>3/</u>

4. REGULATORY REQUIREMENTS.

4.1 The delivered reduced fat cheddar cheese shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the reduced fat cheddar cheese within the commercial marketplace. Delivered reduced fat cheddar cheese shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Contractor's certification. The contractor shall certify and maintain substantiating evidence that the reduced fat cheddar cheese offered meets the salient characteristics of this CID, and that the reduced fat cheddar cheese conforms to the producer's own drawings, specifications, standards, and quality assurance practices, and is the same reduced fat cheddar cheese offered for sale in the commercial marketplace. The Government reserves the right to

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require proof of such conformance prior to first delivery and thereafter as may be otherwise provided for under the provisions of the contract.

5.2 Quality assurance. Prior to award of contract, the plant which manufactures and the plant which packages the reduced fat cheddar cheese shall be approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture (USDA). Approved plants must satisfactorily meet the requirements contained in the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service (7 CFR Part 58) and shall be eligible for listing in the publication, Dairy Plants Surveyed and Approved for USDA Grading Service. When required in the solicitation, contract, or purchase order, the Dairy Grading Branch shall determine the acceptability of the reduced fat cheddar cheese according to the requirements of this CID. The reduced fat cheddar cheese shall be examined or analyzed in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- Product style(s).
- Package size.
- Labeling requirements, if different from good commercial practice.

7.2 Sources of documents.

7.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from:
AOAC International, 2200 Wilson Boulevard, Suite 400, Arlington, VA 22201-3301.

Copies of the Standard Methods for the Examination of Dairy Products may be obtained from:
American Public Health Association, 1015 Fifteen Street, NW, Washington, DC 20005.

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This three-volume set may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.**

Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

Copies of the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service, Dairy Plants Surveyed and Approved for USDA Grading Service, and Methods of Laboratory Analysis, DA INSTRUCTION 918-RL are available from: **Dairy Standardization Branch, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2750, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Building 4, Section D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

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MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - NIH, IHS

VA - OSS

USDA

- FV

PREPARING ACTIVITY:

USDA - DA